

# South Dakota National Guard

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### **FOR IMMEDIATE RELEASE:**

## **National Guard cooks compete in regional food service competition**

By Capt. Eli Carr  
196th Maneuver Enhancement Brigade

CAMP RIPLEY, Minn.- Many culinary cuisines have been crafted in the kitchen by top chefs, but only those with a refined skill and heart for service can prepare a five-star meal in a field environment.

However, that is exactly what Soldiers from the South Dakota Army National Guard's Headquarters Company of the 139th Brigade Support Battalion accomplished July 11 at Camp Ripley as part of the U.S. Army's Phillip A. Connelly Excellence in Army Food Service Competition.

The food service specialists of the Brookings-based 139th first proved their prowess as the best in South Dakota earlier this year, advancing to the regional portion of the annual competition.

They will now put their skills to the test against food service specialists from Alaska, Idaho, Montana, North Dakota, Oregon, Washington and Wyoming.

As part of the regional competition, 139th food service specialists prepared a gourmet meal from scratch in a combat kitchen to feed 90 Soldiers, who were part of a larger training operation from the SDARNG's 196th Maneuver Enhancement Brigade.

"Not only is it good training, but it recognizes them as a section and how well they work together," said Master Sgt. Steve Letscher, a competition inspector from the SDARNG's Joint Force Headquarters.

Each team earns a score on the evaluation of headcount operations, transportation and storage of rations, field food handling procedures, sanitation, and site layout in compliance with combat field environment procedures.

"It's a big morale booster for the team," said Spc. Michael Morgan, a competitor with HHC, 139th BSB. "The best part was showing the inspectors what we were made of. Winning at the regional level of the Connelly would give us major bragging rights."

If the 139th food service specialists win the regional level of competition, they will receive \$10,000 for their food service operations and move on to compete nationally. The regional winner will be announced in August.

"They did a great job," said Lt. Col. Jason Kettwig, 139th BSB commander. "The team performed extraordinarily well and I am proud of what they accomplished. They represented the 139th with honor."

High resolution photos are available at [www.flickr.com/photos/southdakotationalguard](http://www.flickr.com/photos/southdakotationalguard)



**150711-Z-ZZ999-004:** The South Dakota Army National Guard's Headquarters Company of the 139th Brigade Support Battalion's food section serves a five-star meal for the Phillip A. Connelly Excellence in Army Food Service Competition at Camp Ripley, Minn., July 11, 2015. As part of the regional competition, BSB food service specialists prepared a gourmet meal from scratch in a combat kitchen to feed 90 Soldiers, who were part of a larger training operation from the SDARNG's 196th Maneuver Enhancement Brigade. (U.S. Army National Guard photo by Spc. Paige Sewright/Released)



**150711-Z-ZZ999-003:** U.S. Army Spc. Michael Morgan, with the South Dakota Army National Guard's Headquarters Company of the 139th Brigade Support Battalion's food section serves a five-star meal for the Phillip A. Connelly Excellence in Army Food Service Competition at Camp Ripley, Minn., July 11, 2015. As part of the regional competition, BSB food service specialists prepared a gourmet meal from scratch in a combat kitchen to feed 90 Soldiers, who were part of a larger training operation from the SDARNG's 196th Maneuver Enhancement Brigade. (U.S. Army National Guard photo by Spc. Paige Sewright/Released)



**150711-Z-ZZ999-005:** U.S. Army Sgt. Jordan Kent, with the South Dakota Army National Guard's Headquarters Company of the 139th Brigade Support Battalion's food section serves a five-star meal for the Phillip A. Connelly Excellence in Army Food Service Competition at Camp Ripley, Minn., July 11, 2015. As part of the regional competition, BSB food service specialists prepared a gourmet meal from scratch in a combat kitchen to feed 90 Soldiers, who were part of a larger training operation from the SDARNG's 196th Maneuver Enhancement Brigade. (U.S. Army National Guard photo by Spc. Paige Sewright/Released)



**150711-Z-ZZ999-006:** The South Dakota Army National Guard's Headquarters Company of the 139th Brigade Support Battalion's food section compete at the regional level of the Phillip A. Connelly Excellence in Army Food Service Competition after being winning the state competitions. As part of the regional competition, the food service specialists prepared a gourmet meal from scratch in a combat kitchen to feed 90 Soldiers, who were part of a larger training operation from the SDARNG's 196th Maneuver Enhancement Brigade at Camp Ripley, Minn., July 11, 2015. (U.S. Army National Guard photo by Spc. Paige Sewright/Released)

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